



## BBQ Catering

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Kentucky natives, Ren and Gwyn Everly, had dreamed of starting their own BBQ catering business for over 20 years. So, J. Render's BBQ comes from the Everly's love of BBQ and southern comfort food. J. Render's BBQ is Southern BBQ. The Everly's have taken their favorite parts of Memphis Style, Carolina Style, and Texas Style BBQ and made their own unique Southern Style BBQ.

J. Render, known as Ren to his friends, has been perfecting his smoking and grilling techniques for over 20 years. With 17 years of experience in the restaurant industry, J. Render knows how to provide a good product, how to get it out quick and how to price it right. And, while J. Render worked at perfecting his signature pork, brisket, ribs and chicken, Gwyn worked to develop the perfect sides to accompany the meat.

The Everly's are especially proud to bring their Southern Style BBQ to their Lexington neighbors. They think Lexington is by far one of the best cities to live in and raise a family. For a glimpse of their town, check out this unique video of downtown Lexington produced by their son, Jared Everly.

### U.S. BBQ Styles

The roots of regional barbecue, like all types of cuisine, evolved based on the animals and plants readily available the area, as well as the dominant cultural influences. While there are probably a countless number of BBQ styles available today, there are generally four main U.S. BBQ styles:

## Texas Style

Named after the state where beef is king and brisket is a crown price, Texas style BBQ is usually either “naked” or served with the least sweet of the tomato based sauces.

## Memphis Style

Known best for the wet marinated pork ribs that are basted while smoking, Memphis style BBQ can also be made by applying dry rub during or right after it's been cooked. Mild, sweet or spicy rubs are typically used.

## Kansas City Style

This style meat is liberally seasoned with spices and sweet rubs and smoked in a hickory-stoked pit for hours. Thick and sweet sauces are used on the pork and tangy briskets.

## Carolina Style

The hoggiest of them all. Pig pickings and pulled pork are usually mixed with thin, vinegar based sauces to make this BBQ style flavorful and juicy.

## **Hunting for Food Trucks**

Food trucks are the newest hot luxury food experience. Unfortunately food trucks can be at any location so tracking them down can be a real hassle.

To start your search look up your favorite food truck to see if they have a twitter account. Often you can find out exactly where they are through their twitter account.

See if the food truck has any permanent location that you can visit on their website or if they have any affiliate trucks.

**For more information please visit our website**

**<http://www.jrendersbbq.com>**